

Kitchen Design 2013

KITCHENS ARE MORE THAN A PLACE TO PREPARE MEALS; they are the heart of the home. Families gather in kitchens to interact with one another. Children perch on a center island to do homework while mom makes dinner. Friends enjoy a cup of coffee together. The kitchen is a place to display china and other collectables against a backdrop that reflects the homeowner's personality. It is a place to tempt all the senses.

This year's Kitchen Design section represents the most inspiring of custom kitchen design throughout Texas. Each room is a perfect combination of luxury design, high-tech appliances and seamless space management. The designers and builders whose projects are featured have meticulously planned these designs to couple convenience with styles that fit the homeowners' tastes. Stunning color schemes, beautiful custom cabinetry and unique lighting are found in the next few pages. Inspiration abounds for kitchen remodels.



Design/Construction by Carol Gantt, Gantt Design
Photography by Ruda Anderson,
Ruda Anderson Photography

A 1929 SWISS AVENUE MANSION, the home stood almost untouched until the homeowners found it several years ago. The finishes throughout the home are almost completely original, except the kitchen, which had been badly remodeled several times. The homeowner charged Carol Gantt, of Gantt Design, with remodeling the muddled kitchen to make it look as though it had always been there. They wanted the kitchen to reflect the period-style of the rest of the home, while having modern conveniences as both homeowners enjoy cooking.

The materials and finishes are a result of the collaboration between the homeowner and Gantt, a construction consultant and designer. Gantt copied many details from other parts of the house, such as the stained glass above the kitchen windows, the cabinet style and shape of the upper door panels, and the arch in the passage from the kitchen to the breakfast room. The homeowner found the drawer and cabinet pulls, plus the beautiful faucet and sinks.

Cabinetmaker Daycor Enterprises copied many details at Gantt's request to create cabinets that appear original to the home. Contractor Ed Jarrett and supervisor Josh Brown ensured that every inch of workmanship was outstanding. "Every detail seemed to matter to them as much as it mattered to me," Gantt said. The entire project took about a year to complete, as they had to work within the Swiss Avenue Historical District framework, which keeps the neighborhood cohesive and protects property values.

THE HOMEOWNERS LOVE TO ENTERTAIN and wanted their kitchen to be the heart of the home. This open-concept kitchen, with its 15-foot-tall Honed Travertine subway tile backsplash with glass tile accents, provides a dramatic backdrop to serious cooks who have a penchant for clean lines and no clutter.

Top-of-the-line Sub-Zero Wolf appliances, including refrigerator draws, allow for the

best possible outcome for food preparation and entertaining. Two different granite countertops combined with a custom Mesquite Wood Island counter and completed with a stacked stone front façade, add an interesting textural design element. One end of the island provides a niche for the couple's vintage farm table, which can be pulled out to provide space for extra guests. The custom Wood-Mode cabinets, in an

Espresso finish, are warm, but kept simple, by utilizing shaker-style door fronts and satin nickel hardware. Hand-blown amber glass pendants are hung over the island to provide additional drama and task lighting.

"Overall, this kitchen is sleek, uncluttered, yet warm and inviting, much like the clients themselves," Jones says. "The finished product was deemed a success."



Design by Lynne T Jones,
Lynne T Jones Interior Design
Photography by Michael Hart,
Michael Hart Photography

Construction by Artios Homes of Distinction
Appliances by Sub-Zero Wolf and
Ferguson Enterprises

Cabinetry by Wood-Mode
Tile and Granite by DalTile
Lighting by Lighting Unlimited—Houston

kitchen design 2013



Design/Architecture by Tim Brown,
Tim Brown Architecture
Construction by Cody Schmidt,
Schmidt Custom Homes, Inc.
Photography by Casey Fry,
C. L. Fry Photography

When architect Tim Brown decided to design and build his Texas Hill Country home, he strived to achieve a five-star energy rating from the Austin Energy Green Building Program. Brown's friend and custom builder Cody Schmidt constructed the 2,075-square-foot home. The floor plan was meticulously planned to ensure the small space would feel large and fit the needs of his family.

Natural factors drove the design and pre-cast concrete countertops in the kitchen play off the stained concrete floors found throughout the first level. By using concrete, Brown saved about two-thirds the typical cost of flooring. To warm up the kitchen, Brown splurged

on a reddish brown shade of merbau wood, which he used for the kitchen island. Remaining consistent with the eco-friendly theme, the wood is reclaimed from Asian railroad systems dating back to World War II.

Glass subway tile in a green hue was used for the backsplash to add interest to the space. Gray cabinets offer plenty of storage and the cheery yellow wall color keeps the kitchen feeling bright and open. The result is a highly energy efficient kitchen that welcomes in friends and family.



Design by Komal Sheth (principal), Shaunn Fox and Taylor Jarrell,
Spaces Designed, Interior Design Studio LLC.
Photography by Michael Hunter, Michael Hunter Interior Photography
Cabinetry by Arete European Kitchens
Construction by Chuck Vorspan, Vorspan Design Build

A German design dominates this eco-friendly kitchen. Part of a larger home remodel, the kitchen redesign created an opportunity to make the room more space efficient. The island was designed from a peninsula that anchored to the structural column, which made the space more open and functional. An anti-rust coating for the structural column allowed the steel column to remain exposed to capitalize on the circulation space around the interesting architectural element.

High-end, space-saving German cabinets are faced in a combination of textured wood laminate and an eco-friendly, water-based and high-gloss lacquer. Each cabinet and drawer was placed with a purpose; knowing what items were most important in everyday meal preparation was key to ensuring that every item has a home and the kitchen stays uncluttered.

A monochromatic color scheme reflects light and makes the space open and inviting. The recycled glass back splash flows with the monochromatic color scheme giving a feeling of calmness and serenity. The appliances are equipped with advanced technology such as an induction cook top, energy-efficient ovens, microwave, and foot pedal for the faucet. LED lighting is used throughout to conserve energy. The result is an eco-conscious and functional, but contemporary and sophisticated space that improves the lifestyle of the satisfied homeowners.

kitchen design 2013

Not in love with the layout and finishes in their generic West-lake home, these clients recognized that remodeling their kitchen and living room spaces was the key to long-term functionality. The family sought a kitchen that would be more convenient and interactive for their growing family, with more storage and counter space.

The clients chose to stay in their house during the remodel, presenting a challenge for the design team. They created a temporary kitchen in the adjoining dining room, enabling the family to be as comfortable as possible during the extensive remodel.

Underutilized space in the adjoining laundry room was transformed into a cabinet-style pantry and the original corner pantry was converted into counter space. The wall separating the kitchen and dining area was removed, as well as the small center island, giving the space a better flow. To create a more opening feeling, the deep furr-downs were converted into glass cabinets to store infrequently used elegant serving ware.

White subway tile backsplash, white custom cabinetry and grey marble countertops offset the Black Ash tile floor to maintain brightness in the kitchen. A ROHL Single-Bowl Fireclay Apron Sink gives the kitchen a warm, farmhouse feel and the Jenn-Air gas cook top is fit for a top chef. The result is a bright, modern and highly functional kitchen that truly serves as the heart of the house.



Design/Architecture by Celeste Reese, C Reese Design
Construction by David and Catherine Wilkes, David Wilkes Builders
Photography by Thomas McConnell, McConnell Photography



Design by Corinne Danicki (principal) and Rachel Schroeder (assistant), The Kitchen Source
Photography by Matrix Photography
Cabinetry by Wood-Mode

The homeowner tasked designer Corinne Danicki with creating a more modern space in her kitchen. Danicki focused on simplicity and clean lines. She added interest with a feature area that allows hints of color to translucently pass through opaque glass inserts in the maple veneer cabinets.

A custom stainless steel toe kick throughout the room accents the stainless steel appliances and apron front sink. The eggshell-colored quartz countertop offers durability for the homeowner's busy lifestyle. The fine grain lends to the modern feel of the kitchen, as it doesn't draw too much attention. The Gigi Sticks glass tile backsplash is installed vertically for a splash of interest. The pantry wall brings color to the space and holds the built-in ovens.

The lighting over the sink holds special meaning for the homeowner. The hanging schoolhouse light was an anniversary gift from an antiquing trip on the East Coast with her husband.

kitchen design 2013



Design by Nicki Kana, Cabinet Innovations
Photography by Don Hoffman, Don Hoffman Photography
Construction by Jonathan Casada, Jonathan Casada Custom Homes
Featured Cabinetry by Wood-Mode and Brookhaven

The homeowner found a magazine photograph of a kitchen that became the source of inspiration for this space. “She loved everything about it, from the finishes right down to the same cabinet hardware,” says Nicki Kana, designer at Cabinet Innovations.

After studying the photograph, the designer chose a rich cherry stain with a glaze for the perimeter cabinets and lace paint with a charcoal glaze for the island and hutch. The glazed finishes beautifully highlight the bead board panels and fluted posts, which are repeated throughout the kitchen. The mix of glass door fronts and open cabinets give ample display storage for all of the homeowner’s collectables.

“The refrigerator itself was a fun challenge to tackle,” Kana says. “Our goal was to have it appear as a piece of furniture, which I think we accomplished.” Queen Anne legs, an arched bonnet with Enkeboll appliques and a cottage green finish, created by Wood-Mode, complete the look. The room is tied together with a Verde Vecchio granite countertop and natural stone backsplash.

A sleek, contemporary look and precisely contoured custom finishes in this kitchen designed by architects Webber + Studio and built by David Wilkes Builders turned this generic inner city Austin home into a space with a sophisticated sense of style. Part of a larger renovation that included the home’s living room, the confines of the 250-square-foot kitchen presented design and construction challenges that Webber and Wilkes overcame with finely tuned strategies that appear deceptively simple. Everything was detailed to one-sixteenth of an inch to make sure it fit seamlessly into the tight space.

The clients, a young family with children, wanted better traffic flow, more natural light and smoother integration with the living room. A peninsula counter and bar top that blocked flow was replaced with an island that allows free circulation. The trim, silky Robin’s Egg blue cabinets cast a serene coolness and create the illusion of a larger space. By moving the cook top to an exterior wall, the family now has a place to cook without interruption and allowed the sculptural hood vent to have a prominent place viewable from the living room.

Design/Architecture by David Webber,
Webber + Studio, Inc.
Construction by David and Catherine Wilkes,
David Wilkes Builders
Photography by Paul Bardagjy,
Paul Bardagjy Photography



Rich oak shiplap adds to the visual impact of the seemingly floating wall. The countertop and backsplash extend out just enough for backlighting to illuminate the warm wood. Making the lighting fixtures accessible for changing bulbs but invisible to admiring eyes was an engineering feat that Wilkes accomplished with adept planning and installation.

A tall and deep toe kick at the base of the island allows a place for the family to store shoes. Whether relaxing barefoot around the dining table with their children or stepping up the pace for a fancy meal, the owners have taken a renewed pleasure in their modest home.

Brenda and Kelvin Adams wanted a romantic country-style kitchen that would blend with their Hill Country surroundings in Wimberley, Texas. Cody Schmidt and Rick Burleson made this dream happen for them by paying special attention to the details.

The center point of the kitchen is the island, which Rene Sandifer faux finished in an aged, soft green finish. It was topped with a black walnut countertop. The island offers linen storage, informal counter seating and lighted display shelves for Brenda's vintage teacup and plate collection—there is nothing more “romantic country” than vintage teacups! Bassett Cabinetry custom built the antique white cabinetry, which has collection shelving under the glass display cabinetry and above the commercial range to accommodate more vintage teacups. Hand-painted tiles imported from Europe are placed behind the commercial range and reflect the homeowners' favorite kitchen ingredients: butter, flour, milk, eggs, salt and pepper.

The granite kitchen countertops incorporate gray and white tones to blend with the light gray walls and concrete flooring, which was stained with gray and brown earth tones by Element 7 Concrete. The kitchen ceiling is draped with gray-stained fir beams and romantically lit with French crystal chandeliers. The farmhouse-style pantry is everyone's favorite space in the home. The screen door is faux painted similar to the island and the cabinetry is designed to accommodate a circa-1890 buffet for additional storage and a splash of country character.



Design by Brenda Adams
 Architecture by Rick Burleson, Burleson Design Group
 Construction by Cody Schmidt, Schmidt Custom Homes, Inc.
 Faux Finishes by Rene Sandifer, Ray Hay Designs
 Concrete Stain by Element 7 Concrete
 Photography by Casey Fry, C. L. Fry Photography



This kitchen is located on the second floor of a four-story Houston townhome. Every detail was customized to be functional and to fit the clients' lifestyle. This couple spends a lot of time in their kitchen and wanted a large space to entertain and cook, so a large island was necessary. The island, along with the cabinetry, were all custom made for the space. A 7-foot by 7-foot concrete slab had to be poured in order to accommodate the size of the island. The flooring was designed with a special finish, which keeps the kitchen light and open.

A custom white and chrome range hood with an insert made by Wolf Appliance, Inc. hangs over the new Wolf stove. A new Wolf steam oven and a Meile coffeemaker round out the cutting-edge appliances. The pantry is equipped with refrigerator and freezer drawers, adding to the high-tech atmosphere. The overall result is a beautiful space that accommodates the clients' family and their love of cooking. ^{TH&L}

Design by Connie LeFevre (lead), Jennifer Renner and Jin Lee Bang,
 Design House Inc.
 Photography AJ Arizpe